The W. R. C.

Cook Book

A COMPENDIUM OF MODERN COOKERY

PUBLISHED BY

The Ladies of Cushing Relief Corps No. 3

Department of Oregon

ASTORIA, OREGON

1912

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The W. R. C.

COOK BOOK

BY

CUSHING RELIEF CORPS No. 3

"They talk about a woman's sphere
As though it had a limit;
There's not a place in earth or heaven,
There's not a task to mankind given,
There's not a blessing or woe,
There's not a whisper, 'Yes' or 'No;'
There's not a feather's weight of worth,
There's not a life, a death, a birth.
Without a woman in it."

Recipes Contributed by

Members and Friends of Cushing Relief Corp No. 3

AUXILIARY TO GRAND ARMY OF THE REPUBLIC

Astoria, Oregon

March, 1912.

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Historical Sketch of the Organization of the National Woman's Relief Corps

Written in 1905 by Helen N. Packard.

The work of the Woman's Relief Corps Auxiliary to the Grand Army of the Republic is now so well known that any extended sketch of its scope and sphere of usefulness would seem almost unnecessary.

Called into existence in 1869 by the exigencies of war, the first corps was organized at Portland, Maine, in that year, as an auxiliary to Besworth Post No. 1, G. A. R. Nearly ten years later the organized relief work was entered upon almost simultaneously in Massachusetts and Ohio, the former organized in Fitchburg and the latter in Toledo.

Massachusetts adopted the name of the Portland Society, and Ohio that of Post Ladies' Aid Society.

From its first inception, the Masachusetts Association opened its doors to all loyal women of good reputation who had not given "aid or comfort to the enemies of the Union," while Ohio modeled its work after the Portland Corps and admitted only relatives of soldiers.

It is the largest organization, composed entirely of women, banded together for charitable work, in the world. It is reduced to a system which is the pride of every member, and which astonishes business men by its order, system and promptness. The national treasury has a large amount of money on hand, and all bills are promptly paid. The same may be said of the departments of each State, and generally of the subordinate corps.

While the calls for relief are neither so frequent or pressing as in the first quarter century after the close of the war, yet there are still real needs of the aged veteran, or his aged and helpless widows, to be attended to, and throughout the length and breadth of the Union their wants are carefully looked after.

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Hattie E. Cooper	Maggie Wright
Esther Broemser	Nettie Whitcomb
Alice E. Davison	Sarah J. Clinton
Katie Robb	Clemmie E. Ross
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Press Correspondent ..... NELLIE SACRY
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Musician ..... IRENE C. McLEAN

Following is a list of the present members oj Cushing Relief Corps No. 3 Astoria, Ore.

Blue, Rowena	Langford, Emma
Brown, Florence	Laurin, Emily
Behnke, Doretha	Lash, Mary T.
Bergman, Ida	Leabo, Grace
Clinton, Sarah J.	McLean, Irene C.
Cleveland, Sarah I.	Mattson, Fredrica
Cash, Hazel	Mooers, Stella
Clase, Gerda	Montgomery, Emma
Davis, Lucy	Morris, Sophia
Ekstrom, Charlotte	Newell, Julia F.
Fannon, Sophie	Reith, Emma
Fastabend, Sarah	Rich, Libby
Gilbaugh, Mary J.	Staples, Mattie
Hartill, Abigail	Sacry, Nellie
Hamlin, Ella	Scheidnagle, Annie F.
Harriman, Jennie	Wilson, Katie
Hall, Sophie	Welch, Lena F.
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W. R. C. Cook Book

Recipes

Soups

SOUP STOCK.

Use good, clean fresh meats and bones, two ounces of bone to a pound of meat, in making base of soup, allowing one quart of water to a pound of meat. Bring slowly to a boil, skim well, then let simmer for about five hours. Add a little pepper and salt and strain. This stock may be used for all soups in which meat broth is required. Thicken with barley, rice sago, maccaroni or vermicelli. Vegetables, tapioca, rice, etc., should be cooked before added, as too much boiling spoils the flavor of the broth. Onion the nicer if fried in hot butter until brown before they are added to the soup.

DELICATE CELERY SOUP.

One large slice of onion, three stalks of celery, three cups milk, three tablespoonfuls butter, three tablespoonfuls of flour, one tablespoonful of salt, one-half teaspoonful of pepper, one cup cream. Break the stalks of celery in pieces and pound these in a wooden bowl, add to the onion and milk and set to cook in a double boiler. Let cook twenty minutes. In the meantime melt the butter and in it cook the flour and seasonings; add the cream and stir until the same thickens and boils, then stir into it the celery and milk.—HAZEL CASH.

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TOMATO SOUP.

One quart can tomatoes, two tablespoonfuls flour, one tablespoonful butter, one-half teaspoon salt, one tablespoon sugar, one quart soup stock, a dash red pepper. Let tomatoes and stock come to a boil, rub flour, butter and a little tomatoes together and stir into the boiling mixture.—B. M., Portland, Ore.

CORN CHOWDER.

One can corn, three or four potatoes cut in one-fourth-inch slices (1½-inch cubes), salt pork or bacon, about one slice; one small onion, eight crackers, three tablespoons butter, salt and pepper. Cut pork in small pieces and fry out, add onion, cook five minutes; stir often to prevent burning. Cook potatoes until soft, heat milk to boiling point and mix all together. —MISS L., Portland, Ore.

POTATO SOUP.

Put a medium sized onion (chopped), some celery, and one-half dozen cloves into cheese cloth bag, and drop into a quart of milk. Place in a double boiler and scald until sufficiently seasoned (an hour or more). Five minutes before serving heat together butter the size of an egg and one-half tablespoon of flour. Add to milk with three small potatoes mashed, season with salt and pepper. Have cup of whipped cream over which pour soup and serve.—M. S. S.

CREAM TOMATO SOUP.

One quart of milk, thickened with a little corn starch; add lump of butter, salt and pepper, parsley and onion juice, about one and one-half cups of strained tomato juice (cooked down). Just before serving, add to tomato juice about one-eighth teaspoonful of baking soda; stir well, add tomatoes to milk slowly, stirring all the time, (a bay leaf improves taste).—L. L., Portland, Ore.

BOUILLON.

Take lean meat from the lower round and shank of veal in equal proportions. Put heaping tablespoon of butter into soup pot, then put in the meat, which has been cut into small pieces. Stir over a hot fire till the meat begins to brown. Add

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one pint of water and cook until there is a thick glaze on the bottom of the kettle, which will probably be about one hour. Add the remainder of the water in the proportion of a pint to every pound of meat. Let come to a boil. Skim and set back where it will simmer for six hours. Strain through a fine cloth and set away to cool, after adding salt and red pepper to taste. The next morning, or when thoroughly cold, skim off fat. When ready to use, bring to a boiling point, and if necessary, strain again. Bouillon should be served very hot in cups, without spoons.

EGG SOUP.

To one gallon soup stock, roll six crackers, wet with three eggs, well beaten, and stir in stock for a few moments. Cover and serve in 20 minutes. Vegetables may be added to the stock, but strained before adding the crackers.—D. G. M.

CORN SOUP.

To each quart of young corn cut from the cob, allow three pints of water. Boil until the grains are tender, then add two ounces of butter that has been well mixed with one tablespoonful of flour. Let this boil 15 minutes longer. Just before serving add one egg, well beaten. Salt and pepper to taste.—C. W.

BEEF TEA.

Take one pound of lean fresh beef cut thin, put it in a jar or wide-mouthed bottle, add a little salt, place it in a kettle of boiling water to remain one hour, then strain it, and there will be a gill of pure nourishing liquid. Begin with a teaspoonful and increase as the stomach will bear. This has been retained on the stomach when nothing else could be, and has raised the patient when other means have failed.—C. A. H.

CORN SOUP.

Grate the corn from a dozen cobs. Boil cobs in one quart of water ten minutes; one quart cream or rich milk. Add the water and corn, season to taste and boil 15 minutes.

MRS. M. J. JOHNSON.

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OYSTER SOUP.

Two quarts sweet milk, salt and pepper, made rich with good size piece butter. Place in granite dish set in pan of water. Add the liquor from a pint of oysters (fresh or canned). Roll six soda crackers very fine and add to the milk. When just to boiling point add the oysters and serve in five minutes. Mrs. M.

CHICKEN NOODLE SOUP.

One quart rich chicken stock well seasoned, one cup flour on mixing board, one teaspoon salt, two eggs mixed in with the hand and rolled very thin. Cut in strips with sharp knife and dry in the wind. Add to the stock and let simmer 15 minutes before serving.—MRS. G.

BEAN SOUP.

One quart beans left over, one carrot grated, one onion sliced very fine, three pints water. Cook slowly. Salt and red pepper. Cut nicely brown toast into dice and add several pieces to each dish when served.—MRS. B.

A SIMPLE BOUILLON.

One tablespoon butter, one and one-half pounds finely chopped beef, from the round; one bay leaf, one-half an onion (sliced), one stalk celery, three or four cloves, two slices carrot, two sprigs parsley, shell and white of one egg; melt butter in granite sauce pan, add onion and cook till brown, then add beef and vegetables, and one quart cold water. Set on back of stove to heat slowly, let simmer gently three hours, then bring to a boil, beat the white of egg with one-half cup cold water; add the crushed shell and pour into the boiling bouillon, boil four minutes; stand one minute to settle, strain through wet cheese cloth.—L. J.

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CLAM CHOWDER.

Two dozen clams, one onion, one quart potatoes, four slices pork, one pint cream, salt and pepper. Fry pork in granite pot; add chopped clam, potatoes sliced very thin, onion chopped fine, salt and pepper; add cold water to barely cover and boil until tender. When ready to serve, add cream and one tablespoonful Worcestershire sauce.—MRS. F. O. GAITHER.

CLAM BROTH.

Take one dozen clams, wash thoroughly. Put them in about a quart of water; let them simmer slowly for about two hours, then strain and add half a pint of cream, a little piece of butter, salt and pepper to taste. Add more cream if needed.
—LEATA JOHNSON.

TOMATO SOUP.

Six medium sized or one-quart can of tomatoes. Stew and strain. Return to fire and add one-half teaspoon of soda. Let effervesce. Stir and add one quart of milk, two teaspoonfuls flour and one tablespoonful butter rubbed together. Heat up thoroughly, so flour will thicken the soup, but do not let it burn. Pepper and salt to taste.—MRS. G.

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BAKED FISH.

Stuff with plain dressing a fish weighing four pounds. Place in pan with a little water. Salt, pepper and butter. Baste often, and bake one hour. Garnish with boiled eggs and parsley, and serve with drawn butter or egg sauce.—E. G.

BAKED SALMON.

One-half can of salmon, one-half cup hot water, one cup bread crumbs, one egg, salt and pepper. Mix well. Put lumps of butter on top. Bake 20 minutes.—MRS. G.

BOILED FISH.

Select any of the larger kinds—salmon trout or white fish. Let it lie in salted water an hour; dry it and wrap in a clean cloth dredged with flour; boil in salted water to which a tablespoonful of vinegar has been added. Boil half an hour. Serve with egg or parsley sauce.—D. M.

CODFISH BALLS.

One cup codfish picked fine, five cups potatoes cut in small pieces. Boil all together until done. Drain and mash.

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When little cool add one egg, a liberal piece of butter, five tablespoons flour. Fry by spoonfuls in hot griddle.

CODFISH TOAST.

One cup codfish picked fine, one quart sweet milk, salt and pepper. Thicken with two tablespoons flour wet with milk, butter size of an egg. When boiled pour over nicely browned toast and serve hot. Delicious for breakfast. One egg may be added if desired.—MRS. M.

CREAMED SALT CODFISH.

Pick salt codfish in small pieces; there should be one-half cup. Cover with lukewarm water and let stand until fish is soft; then drain. Melt one tablespoon butter, add one tablespoon flour, and stir until well blended; then pour on gradually two-thirds cup scalded milk. Bring to the boiling point, add fish and one egg beaten slightly. Pour over slices of buttered toast or serve with baked potatoes. To offer variety sometimes, add one tablespoon grated mild cheese to this dish.

OYSTER PAN ROAST.

One tablespoon butter, one tablespoon flour (scant); the juice from one quart oysters, one cup cocktail catsup, salt, pepper to taste, one teaspoon Worcestershire sauce, one teaspoon walnut catsup. When it boils, add the oysters and as soon as hot serve on hot buttered toast. MISS J. HERRING.

DUNBAR SHRIMPS.

One pint shredded shrimps, two cups cream, two hard-boiled eggs, one and one-half teaspoonfuls Worcestershire sauce, butter, salt, cayenne. Put a big lump of butter in the pan with salt, cayenne, Worcestershire and cream. When hot add the shrimps and the eggs chopped fine. Let come to a boil, and serve on hot dainty chips. LEATA JOHNSON.

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OYSTER STEW.

Drain the liquor from two quarts of oysters, mix with one cup hot water, salt, pepper and butter, and place on range; let boil. Put the oysters in until they "ruffle," then add a pint of boiling milk and remove from the fire and serve with oyster or cream crackers.—M. P.

OYSTER COCKTAILS.

Fifty small oysters and juice, one cup good tomato catsup, one tablespoon Worcestershire sauce, juice of three lemons, few drops tobasco sauce according to taste, one teaspoon sugar, mix thoroughly. Serve in punch or champagne glasses, about five oysters to each glass. Pour sauce over.

WHITE OR CREAM SAUCE.—Put one tablespoonful each of butter and flour into a saucepan over the fire; when mixed without browning, add one?half teaspoonful of salt, one-fourth teaspoonful of white pepper, then gradually one cup of hot milk. Stir until smoothly thickened, and simmer for three minutes. Chopped celery cooked until tender added to this is fine. Make egg sauce by adding hard boilel eggs, parsley and lemon juice.—Mrs. C.

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VEAL LOAF.—Twenty-five-cent veal steak, one lean pork chop, grind medium; one cup bread crumbs, one egg, one onion; mold and bake about one hour.—F., Portland.

VEAL BIRDS.—Take veal steak (round), stuff with bread crumbs, parsley, small bits bacon, onion, salt and pepper. Shape into birds with tooth picks. Dredge with flour, fry in butter. When brown put a little boiling water on often, cover and cook about three-quarters of an hour. Add more butter to gravy, thicken, pour over birds.—B. M., Portland.

SPARE RIBS.—Rub well with salt, pepper, garlic, sage and flour; put in a baking pan with a dipper of water and let steam in the oven half an hour, then pour off the water and brown quickly.—M. W.

LEFT-OVERS.

MEAT BALLS.—Twc cups co'd meat chopped, two cups potatoes, two eggs, pepper and salt. Mix well, mould into balls, roll in egg and cracker crumbs and fry.—M. W.

MUTTON STEW.—Three or four sliced potatoes, three onions sliced, cold mutton sliced, ham in small pieces, salt, pepper and flour. Make a layer of patatoes, mutton, ham and onions, add tomato catsup and hot water, pepper and salt. Cover tightly; stew one and one-half hours. Add water as required. Thicken gravy.—M. W.

SPANISH STEW.—Two pounds round steak, four tomatoes or one-half can, one onion cut fine, three Chili peppers or cayenne to taste, three cloves of garlic cut fine, one tablespoonful drippings, salt to taste. Fry steak in drippings until brown, add other ingredients and simmer two hours.—M. W.

MILK SAUCE.—Chop mint fine, add one-fourth cup boiling water, one tablespoonful sugar, cover, let stand one-half hour; then add piece of one large lemon or four tablespoons cider vinegar, cayenne pepper and salt to taste.—L. M.

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BEEF LOAF.—Three pounds chopped raw beef, three even teaspoonfuls salt, one teaspoonful pepper one cupful rolled cracker crumbs, one cupful milk, or enough to make mixture moist; mix thoroughly, bake in medium sized bread pan one hour. Serve hot or cold. If not enough liquor oozes out while cooking to keep moist, baste with milk and butter.—C. B. M.

TURKEY.—Jerk tendons from legs, break off neck and cook with giblets. When using oysters in dressing, omit sage. Cook turkey 15 minutes to the pound with an additional 15 minutes and when nearly done cover with little sausages. Before stuffing turkey rub insides with onion. DORA LEE.

FRIED CHICKEN.—Salt and pepper. Roll chicken in a little flour, put into a hot pan with plenty of lard, add a very little water. Gravy: Tablespoon flour in the hot lard, add milk, salt and pepper.—Mrs. L., Portland, Ore.

CHINA OR NATIVE PHEASANT.—Skin the bird carefully, split down the breast, cover with lots of flour and plenty of pepper and salt. Have skillet quite hot with a generous quantity of well browned butter in it. Lay the bird with the skin side down, cook uniil a golden brown, turn and brown the other side, then pour a couple of dippers of hot water over it, cover tightly and let steam. Thicken the gravy and let simmer on back of the stove one-half hour. Serve with hot baking powder biscuits and baked potatoes. Quail or jack snipe cooked according to above recipe makes a dish fit for the king.—Mrs. H., California.

QUAIL ON TOAST.—Dress nicely and split down the back, soak in salt water 10 minutes, drain and dry with a cloth, rub with salt and butter and place on broiler, turn often, dipping two or three times in melted butter, broil 20 minutes. Have slices of buttered toast ready and serve each on a slice of toast.

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LITTLE PIGS IN BLANKETS.

Season large oysters with salt and pepper, cut fat English bacon in very thin slices, wrap an oyster in each slice and fasten with toothpicks, heat a frying pan and put in the "little pigs." Cook just long enough to crisp the bacon—about two minutes. Place on slices of toast that have been cut into small pieces and serve immediately. Do not remove toothpicks. This is a nice relish for lunch or tea, and garnished with parsley is a pretty one. The pan must be very hot before the "pigs" are in, and then great care must be taken to prevent burning.—Mrs. Y.

OYSTER PIE WITH CHICKEN.

Boil good sized chicken until tender. Drain off liquor from a quart of oysters. Line the sides and bottom of a large round pan with crust, put in a layer of chicken until the pan is full, season with pepper and salt, and bits of butter and the oyster liquor, and some of the chicken liquor, cover with crust and bake. Serve with sliced lemon.—B. W.

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EGG PLANT.—Wash, slice round and about one-half inch thick. Have pan hot. Beat one egg, add drop of water, dip egg plant and fry in butter. Do not salt until turning. Turn often and cook well and slowly. Do not peel.—S. J. R., Texas.

SPANISH BAKED BEANS.—One quart of red Spanish beans, soak over night, drain and parboil 20 minutes. Put into bean with one pound pickled pork, add a little salt, fill with water. Cover and bake four hours. Add more water as required.

TOMATO SAUCE.—One quart tomatoes in which three tablespoonfuls of Spanish pepper has been boiled from 20 to 30 minutes, according to strength desired; boil pepper tied in cloth, and squeeze often. While this is boiling place a heaping tablespoonful of butter in a pan, stir in a tablespoonful of flour, let it boil and froth until it almost burns, strain tomatoes; add to this and let boil again. Salt to taste. Pour this sauce over beans and cook 20 minutes before serving.— S. H. P., Portland.

SPINACH.—Six bunches of spinach, one onion, two tablespoonfuls of butter, one-half cup milk, one teaspoonful flour, salt and pepper to taste. Look over spinach carefully, wash in two or three waters, boil 20 to 30 minutes in salted water. Let it drain good, then chop it fine. Brown the chopped onion in pan with the butter, add the flour, salt, pepper and milk; let come to a boil. Add spinach, cook about 10 minutes longer and serve.

L. J.

RED CABBAGE.—One medium sized cabbage, one minced onion, three tablespoonfuls butter or good drippings, three tablespoonfuls vinegar, one tablespoonful sugar, a little salt. Heat the butter in sauce pan, add the onion and salt and shaven cabbage. Add very little water if necessary. Simmer about three hours; add vinegar and sugar about one-half hour before serving.

S. H.

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ESCALLOPED TOMATOES.—Skin tomatoes, slice into buttered dish, layer tomatoes, buttered bread cut in squares, seasoned with salt, pepper and sugar. Repeat layers, bake one hour.—L. L., Portland.

SPAGHETTI AND CHEESE.—One-half pound spaghetti, boil till tender; one cup grated cheese, two cups white sauce. White sauce: Three tablespoons of butter, three tablespoons of flour, one teaspoon salt, white pepper, two cups milk; boil, mix with spaghetti and cheese and bake.—E. D. S.

POTATO VULCANO.—Mash potatoes, season with salt, pepper and a little milk. Make into a cone-shaped mound, having a hollow in the center as large as a cup. Filling: One-half cup melted butter, four tablespoonfuls grated cheese, yolks of two eggs well beaten, salt, pepper. Mix thoroughly, pour in crater of mound, spread sides with melted butter, sprinkle with cracker crumbs, heat and brown in oven.—G. H. K.

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BREAD.—Two cups milk, one-half cup sugar (scant), one tablespoonful salt, heat. Add to this two cups cold water (the cold water makes mixture luke warm). Dissolve yeast cake in cup luke warm water, pour into mixture. Sift flour into mixture and work up stiff. Put to raise for about three hours. Make into loaves. Let loaves raise about one hour or until light. Bake one hour. Makes three loaves.—Miss L., Portland.

CORN BREAD.—Two cups of corn meal, one cup of flour, two tablespoonfuls of melted butter or drippings, scant teaspoonful of salt, two teaspoonfuls of baking fowder, two eggs well beaten, and one pint of sweet milk. Bake in shallow tins.—E. H.

BAKING POWDER BISCUITS.—Two cups sifted pastry flour, four level teaspoons baking powder, one-half teaspoonful salt, two tablespoonfuls of shortening, one-half to two-thirds cup of water. Sift the baking powder, salt and flour together; add the shortening and work this all together with the finger tips until it is about like corn meal; add the liquid a little at a time, mixing it with a knife meanwhile to a soft dough, but one that can be handled. Turn the dough onto the floured board, turn it with the knife until lightly floured, then knead with the hands slightly; roll it into a sheet about three-fourths of an inch thick; cut into rounds; set these close together in a buttered pan and bake from 15 to 20 minutes.

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POACHED EGGS ON TOAST.

Poach eggs in salted water, and place on slices of nicely toasted bread, well buttered, and serve individually.

HAM TOAST.

Put lean ham through a meat chopper, season with pepper and salt and very little onion, or sage if preferred, and serve on slices of nicely toasted bread.

QUICK CAKE.

Into an earthen or granite dish put one cup sugar, one egg, three tablespoons butter, one cup milk, two teaspoons baking powder, two cups flour; flavor to taste. Do not beat until all the ingredients are together. Beat three minutes.

OYSTER TOAST.

Prepare oysters as for soup, only thicken to juice, and pour over toasted bread.—D. G. M.

GEMS.

One cup sweet milk, one-half teaspoon salt, two tablespoons butter or drippings, two cups flour, two teaspoons baking powder. Stir rapidly three minutes and drop in well greased gem tins and bake in a quick oven. Half graham or corn meal can be used with excellent results.

WAFFLES.

Mix one quart flour, three tablespoon sugar, two heaping teaspoons baking powder, one-half teaspoon salt, work in two tablespoons lard or butter, and add four well beaten eggs with one pint milk. Beat to a smooth batter and bake in a hot, well greased waffle iron, and sprinkle with sugar before serving. A cup of boiled rice may be used in place of half the flour.

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GRIDDLE CAKES.

Into one pint of sour milk add tablespoon sugar and half tablespoon salt, and teaspoon soda and flour to make a smooth batter. Bake on a heated griddle. If stirred the night before using, it will be a great improvement.

GRAHAM MUFFINS.

One cup graham flour, one cup white flour, one cup milk, one tablespoonful melted butter, one teaspoonful salt, one egg, one-fourth cup sugar, four tablespoonfuls baking powder.

DORA LEE.

WAFFLES.

Three eggs, one quart sour milk, two tablespoonfuls melted butter, pinch salt. Beat yolks thoroughly. Stir in milk, butter and soda, lastly whites of eggs, beaten stiff; flour to make a little stiffer than pancakes. Bake in waffle irons. Serve with butter and sugar.—MISS G.

OMELET.

Beat yolks of four eggs until thick, four tablespoonfuls of milk, salt and pepper; cut and fold in well beaten whites of eggs, turn into buttered pan, cook 10 minutes, turn half over half, put macaroni on garnished platter—omelet on top of macaroni—then tomato sauce over macaroni.

VEAL OMELET.

Three pounds veal, one and a half pounds salt pork (chop both), two eggs, four large crackers, rolled, two tablespoonfuls

sweet cream, one tablespoonful sage, one teaspoonful pepper, very little salt. Make in a loaf. Bake two hours. Baste often and eat cold.

CORN BEEF HASH.

To a one-pound can of corn beef take three medium sized potatoes and one small onion. Chop all fine and mix thoroughly, adding pepper to taste. Make into a roll and put in baking-pan that has been greased at bottom. Add enough water to keep moistened until nicely browned. Serve on platter with poached eggs on top and garnish around with shredded green peppers.—MISS L.

CHEESE STRAWS No. 1.

One cup flour, one and one-half cups grated cheese, small piece of butter, one-half teaspoon baking powder, salt, a dash of red pepper, and milk enough to make roll out like biscuit dough. Roll thin, cut in strips one-half inch wide. Bake in quick oven.—M. W.

CHEESE STRAWS No. 2.

Roll out pie crust very thin. Sprinkle with grated sharp cheese and a dash of red pepper; fold in three; roll out and dust a second time with cheese; fold once, roll out quite thin, cut in fine strips or straws. Bake in very moderate oven. —M. W.

SCRAMBLED EGGS WITH VARIATIONS.

Cooked ingredients, as chicken, ham, smoked tongue, sardines or anchovies, chopped or cut in bits, peas, asparagus tips, green or red peppers, parsley, (the two latter chopped fine), small cubes of fried bread and small cubes of hot bacon, may be added to eggs before scrambling. Peppers are usually cooked in butter until softened, before being added to the eggs. MRS. HAZEL CASH.

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WELSH RAREBIT.

One cup hot milk, one-fourth pound grated cheese, one-half teaspoonful salt, one-fourth teaspoonful mustard, one-fourth teaspoonful cayenne pepper, one teaspoonful entire wheat flour, one egg well beaten, one teaspoonful butter; heat milk, mix cheese, add flour, egg, mustard, salt and cayenne pepper. When milk is scalding, add cheese mixture gradually. —MRS. S.

SALTED ALMONDS.

Shell and blanch almonds, spread on shallow tins and add a little butter or oil. Stand in oven until almonds are a golden brown. Dredge with salt.—L. M.

Like woman, when an egg is good, there is nothing better; when it is bad, there is nothing worse.—ADOLPH MEYER.

HOW TO TELL THE AGE OF AN EGG.

Placed in water, the egg, if fresh, will remain resting at the bottom of the vessel; if not quite fresh, it will rest with the big end raised higher than the small end, and the higher the big end is raised the older is the egg.

The reason why: As an old egg gets older the water contained in the white of the egg evaporates, and this causes the empty space at the thick end of every egg to become enlarged. The larger that empty space becomes the more the egg rises in the water, till in course of time it floats.

EGGS POACHED IN CREAM.

Set a small frying pan containing a scant cup of thin cream into a dish of boiling water. When the cream shows tiny bub-

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bles at the edge, add one-fourth a teaspoonful of salt and break in two fresh eggs. When the white becomes set a little, separate the eggs from the pan with a spatula, and when they are set throughout (this can be told by gently shaking the pan), remove them to rounds of toast; pour the cream over the whole, and set at once upon the table.—Mrs. H. C.

A DELICIOUS OMELET.

Beat two eggs for about five minutes. Add a dash of salt and pepper and a heaping teaspoonful of flour. Beat again until flour is well mixed in and add a small cupful of milk. Put a tablespoonful of minced breakfast bacon into a pie-tin and when quite hot pour egg mixture over it. Bake a delicate brown in a quick oven. Cut in squares and serve immediately.

BEATING EGGS.

SLIGHTLY BEATEN EGGS:—For slightly beaten eggs the yolks and whites are not separated. Eggs are slightly beaten when a full spoonful can be taken up.

WELL BEATEN YOLKS:—Yolks are "well beaten" when they are light, thick and lemon colored.

WHITES BEATEN DRY:—Whites are beaten dry when the mass does not slip from the dish turned upside down. —H. C.

STUFFED EGGS:—One dozen hard boiled eggs, cut in halves and yolk removed, one-half cup nuts, three pickles chopped fine. Add the following sauce: One-half cup vinegar, two tablespoon butter, one-half teaspoon salt, one teaspoon mustard, yolk of one egg. Boil and mix with the yolks. Fill the whites with the mixture and serve on a platter garnished with lettuce leaves.

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PASTE FOR ONE CRUST.—One cup sifted flour, little salt, one-third cup shortening, two tablespoonfuls cold water.

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ORANGE PIE.—Yolks of three eggs, three-fourths cup of white sugar, two tablespoonfuls butter, juice of one orange, grated rind; juice one-half lemon, grated rind; nutmeg to taste, two tablespoonful sifted flour (level). Bake with lower crust only. Beat whites stiff, add two tablespoonfuls sugar, spread on top and brown in oven.—M. W.

FOR TWO PUMPKIN PIES.—Two cups stewed pumpkin, one and one-half cups sugar, three eggs, one pint sweet milk, one-fourth teaspoonful ginger, one-half teaspoonful cloves and cinnamon, one teaspoonful (level) salt; mix well, put in the pie crust and bake.—E. L.

VERY GOOD FRIEND PIE.—One good sized apple, juice and grated rind of one lemon, two eggs, one-half cup milk, one-half cup sugar; chop apple, beat yolks of eggs with milk and sugar, add rind and juice of lemon and mix. Use under crust only. When baked spread with beaten whites and two tablespoonfuls sugar, brown in oven.—T.

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PASTRY FOR ONE PIE. One and one-fourth cups of sifted pastry flour (5 ounces), one-fourth teaspoonful salt (generous measure), one-fourth teaspoonful of baking powder if desired, one-third cup (2 to 3 ounces) of shortening, and cold water. Sift together the flour, salt and baking powder; with a knife or the tips of the fingers work the shortening into the flour mixture, then adding cold water, a few drops at a time, with a knife stir the mixture to a paste. Add no more water than needed to form the ingredients into a stiff paste. This is now ready for use. MRS. HAZEL CASH.

PEACH PIE.—Peal and slice peaches sufficient for one pie, sprinkle with one-half cup sugar, add a few bits of butter. Bake with one crust. Just before using cover with whipped cream. M. W.

CREAM PUFFS.—One cup hot water, one-half cup butter, one and one-half cups pastry flour, 5 eggs. Heat the butter and water until water boils. Add the flour all at once and mix thoroughly. Cook five minutes. When cool, add eggs unbeaten, one at a time. Beat until thoroughly mixed. Drop by spoonfuls on buttered baking sheet and bake in hot oven 25 or 30 minutes. When cold make an opening and fill with cream. Cream filling: One-third cup flour, two cups milk, two eggs, one and one-half teaspoonfuls butter, seven-eighths cup sugar, one-eighth teapoon salt, one teaspoon vanilla.—E. D. S.

PLAIN STRAWBERRY SHORTCAKE.—Make a crust with one-half more shortening than for biscuit. Roll in two sheets. Spread the under one with butter, place the other on top and bake. When baked separate layers and place mashed and sweetened fruit between and on top. Or the crust can be baked in one piece and split and buttered after baking. Peach, orange, apple and rhubarb short cakes are very nice. Serve with cream.—Mrs. H.

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MINCE MEAT.—Two pounds of lean beef, one pound of suet minced to a powder, five pounds of apples, two pounds of raisins (seeded), two pounds of sultanas or seedless raisins, two pounds of currants, one-half pound of citron(chopped), three tablespoonfuls of mace, one tablespoonful of allspice, one tablespoonful of fine salt, one grated nutmeg, three pounds of brown sugar, one-half gallon of sweet cider. MRS. JOHNSTON.

APPLE TAPIOCA.—Soak tapioca over night; peel and quarter apples. Butter pan, layer of apples, sprinkled freely with tapioca, sugar and cinnamon, with pieces of butter. Repeat. Add little water; bake. Serve with cream.—L. S.

PUDDING SAUCES.—One cup sugar, one egg, one teaspoonful flour, butter, vanilla and boiling water.—I. E.

WINE SAUCE.—One egg, wineglassful of wine, level teaspoonful of sugar.—I. M. E.

PUDDING SAUCE.—One tablespoonful butter, one-half cup sugar, cream together, add two tablespoonfuls corn starch mixed in a little water, beat together; put on stove and add boiling water until thickness of rich cream. Remove from stove, add cinnamon to taste and two tablespoonfuls of whiskey.—S. J. C.

WINE SAUCE No. 2.—One cup sugar, one-half cup butter, beaten to a cream, yolk of one egg well beaten, then the white beaten stiff. Melt over the tea kettle and add one-half glass good wine.—M. W.

BLACK PUDDING.—One-half cup molasses, one-fourth cup butter, one-fourth cup sugar, one and one-half cups flour, one-fourth cup sweet milk, three eggs, one-half teaspoonful of soda, cloves and cinnamon; mix well, then steam one and one-half hours in buttered pan. Serve with hard sauce or sugar sauce.—E. L.

STEAMED CHOCOLATE PUDDING.—Beat one egg well with one cup of milk, pour this gradually over two cups of flour sifted with two and one-half teaspoons of baking powder and a little salt. Lastly add two tablespoons chocolate and one cup of raisins. Place in buttered mold and steam one to one and one half hours. Foamy sauce: Cream together two tablespoons of butter, one cup of sugar, one egg and a teaspoon of vanilla;

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when ready to serve, blend carefully with a cup of whipped cream.—M. H.

LEMON PIE.—Yolks of four eggs and white of one well beaten together; add one and one-half cup of sugar and juice and grated rind of one lemon, stir all together, then add two tablespoonfuls of flour; stir, and add one cup of boiling water and a small piece of butter. Let it cook until it becomes thickened, then pour into a deep pie tin lined with pastry. Requires no upper crust and when nearly cold may be covered with meringue.

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DEVIL CAKE.

One and one-half cups of brown sugar, one cup of grated chocolate, one cup milk, one-half cup of butter. Put all in a double boiler and stir till creamy; let cool and stir into it two cups of flour, one teaspoonful of ~~baking powder~~ soda, one-half cup of milk, two eggs well beaten, flavor with vanilla. Icing:—Two cups of powdered sugar, butter size of an egg, three-fourths cup of milk; boil ten minutes and beat till thick; flavor.

MRS. E. A. HAMLIN.

LOAF CAKE.

Three eggs, ½ cup of butter, 1 cup of sugar, 1½ cup of flour, ½ cup sweet milk, 1 teaspoonful baking powder. Beat in one loaf.—M. S. S.

DATE CAKE.

Yolks of 5 eggs and 1 cup sugar beaten together, 1 cup dates cut fine, 1 cup finely chopped nuts, 1 tablespoonful of flour sifted three times, one teaspoonful baking powder and the well beaten whites of 5 eggs. Put whipped cream between layers.—MRS. IDA BERGMAN.

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SPICE CAKE.

Two cups brown sugar, or 1½ of white sugar and ½ cup syrup, 3 eggs, ½ cup butter, 1 nutmeg, 1 teaspoonful mace, 2 teaspoonfuls cloves, 1 of allspice, 1 of cinnamon, ½ cup sour milk, 2 cups flour, 1 teaspoonful of soda.

—MRS. CLINTON.

GINGER BREAD.

One cup butter, one cup N. O. molasses, one cup brown or white sugar, three eggs. Three cups flour, one teaspoonful each of cinnamon and ginger, one-half teaspoonful mace; when all is mixed add one cup boiling water with one teaspoonful soda. Put molasses, sugar, spices and butter, on stove until butter is melted. Take off, sift flour into this mixture, then add well beaten eggs. Stir in the hot water with the soda last thing. Do not add any more flour.—B. M.

BREAD DOUGH CAKE.

One large or 2 small cups of bread dough, 2 eggs well beaten, ¾ coffee cup sugar, ½ cup butter, 1 cup each of chopped raisins, currants and walnuts, 1 tablespoonful cinnamon, 1 small teaspoonful of cloves, a little ginger and allspice if desired. Lastly add 2 teaspooonfuls of soda in a little boiling water. A little water may be added if the dough seems too stiff.—N. S.

BLACK CHOCOLATE CAKE.

The yolk of 1 egg, ½ cup of cold water, ½ cup of sugar, one-third cake of chocolate. Put these over fire in a double boiler till thickened, then add 2 teaspoonfuls of vanilla, and set aside to put into cake.

CAKE—One cup of sugar, two-thirds cups of butter, two eggs beaten together, one-half cup of sour milk, one teaspoonful soda, two cups of flour. Stir the chocolate mixture into the

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cake and bake. One and one-half cups of chopped nuts may be added to make it richer.

ICING—One egg, 1 cup of sugar, 1 cup of chocolate, butter the size of a walnut, 4 tablespoons of cream; cook over hot water till thick.—M. S. S.

ALMOND CAKE.

One cup butter, two cups sugar, one cup sweet milk, one cup flour, two cups almond meal, two teaspoonfuls baking powder.

SOUR MILK CAKE.

One cup sugar, butter size of an egg, 1 egg (reserve the white for frosting,) 2 level cups of flour, pinch of salt, 1 cup sour milk, 1 level teaspoon soda, 2 teaspoons cocoa, 1 teaspoon spice (cloves or as you like), ½ cup chopped raisins. Beat well. Put layers together with frosting .

BOILED ICING—One white of egg beaten stiff, one and one-half cups sugar, one-half cup water boiled till it threads. Pour over the egg and beat five minutes.—M. L. P.

SACAJAWEA CAKE

PART I.

One cup ground chocolate, one-fourth cup white sugar, one-half cup milk. Cook in double boiler. Let cool.

PART II.

One and one-half cups brown sugar, two cups pastry flour, two heaping teaspoonfuls baking powder, sifted with flour, one-

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fourth cup milk, four eggs (leaving out whites of two for frosting). One-half cup butter, 1 teaspoonful vanilla, cream, butter and sugar. Add yolks of eggs, milk and half of flour. Thin part one with whites of eggs, put in remainder of flour. Beating well after adding each ingredient. Line pan with well greased papers, bake in moderate oven 45 minutes, 3 minutes covered and 15 minutes uncovered. Frost when nearly cold.

FROSTING.

Whites of 2 eggs, 3 cups powdered sugar, 1 teaspoonful corn starch, 1 teaspoonful vanilla.—MRS. COBRI.

MOCHA TART No. 2.

Beat yolks of 6 eggs with 1 cup granulated sugar, 1 cup flour, 2 teaspoonfuls baking powder, whites of eggs beaten to a snow, 1 tablespoonful Mocha extract. Bake in 2 layers; when cold put between layers ½ pint cream, whipped stiff. Add 1 tablespoonful Mocha extract, 3 tablespoonful granulated sugar. Ice with 8 tablespoonfuls sugar, 3 tablespoonfuls Mocha extract, 2 teaspoonfuls cold water; blanch and burn ¼ pound almonds, cut lengthwise, and stick straight up in frosting. Follow directions carefully.—C., New York.

PLAIN LAYER CAKE.

One level cup of sugar, one-half cup of butter, two eggs, one cup of milk, two cups of sifted flour.

Work the butter and sugar together thoroughly with a large spoon, beat in the eggs; add the milk; stir in the flour and baking powder. Bake in buttered cake tins.

The above may be baked in a dozen little gem tins and when ready to serve, covered with sauce made by rubbing smooth one tablespoonful of flour, ½ tablespoon of butter, two tablespoonful of sugar. Add boiling water and cook slowly a few minutes.—MRS. HAMLIN.

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LOAF OR LAYER CAKE.

Three-fourths cup of butter, 1½ cups of sugar, ½ cup of milk, 2½ cups of flour, 4 eggs and 1 teaspoon of baking powder; flavor with vanilla.—M. S. S.

ROLL JELLY CAKE.

Three eggs, the yolks beaten with one cup of sugar, two tablespoonfuls of sweet milk. Beat the whites to a froth, thin with the yolks and sugar, add one heaping teasponful of baking powder with a cup of flour, bake in a moderately hot oven. While hot remove from pan and lay on a cloth wet with cold water. Spread with jelly and roll quickly, sprinkle with powdered sugar.—Mrs. G. L.

WASHINGTON CAKE.

One pound brown sugar, ¾ pound butter, 1½ pounds flour, 4 eggs, a little salt, 1 cup milk, 1 wine glass of wine, or 4 tablespoonfuls, 1 teaspoonful soda, 1 pound raisins, (more if desired), nutmeg, cinnamon and cloves to taste. Rub butter and sugar to a cream, add the beaten eggs, mix the milk and wine and add to this: Take some of the flour to dredge the fruit, add remainder to above mixture. Bake in a slow oven 2 hours.—M. L. P.

POTATO CAKE.

One cup of butter creamad with: Two cups of sugar, one cup of milk, one cup of mashed potatoes, one cup of walnuts chopped fine, one-half cup of chocolate, four eggs. One teaspoon each of cinnamon, cloves and allspice. Two teaspoons of vanilla, two teaspoons of baking powder, two and one-half cups flour.—M. S. S.

FRENCH CREAM CAKE.

One cup sugar, 3 eggs, beaten together, 1½ cups flour, 2 teaspoonfuls baking powder well mixed with the flour, 3 table-

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spoonfuls cold water, bake in 2 tin plates, making two cakes.

Custard or cream filling:—Take nearly one pint of milk, heat to almost boiling point, then add two small tablespoonfuls corn starch rubbed smooth in a little cold milk, two beaten eggs with one cup sugar. Stir and cook until thick enough to drop from spoon without running. Remove from stove, add one-half tea cup melted butter; cool. Add two tablespoonfuls vanilla. Split the cakes and spread cream on both.
on both.

MRS. CLINTON.

ORANGE CAKE.

One cup sugar, one-half cup butter, three eggs, one cup milk, three cups flour, three teaspoonfuls baking powder, a little salt; grate rind of an orange and a lemon; add one-half their juice, the other half to be used in icing.

ICING (Don't Cook.)

Beat white of one egg, add powdered sugar and the other half of rind and juice, use sufficient sugar to make thick enough to spread without running. Spread between layers.—L. M.

MARSHMALLOW OR ANGEL FOOD CAKE.

One cup milk, one-half cup butter (scant), two cups pink sugar, three cups pastry flour (good cupfuls), three level teaspoons baking powder (scant measure), whites of four eggs, flavoring. Makes five layers. Dissolve 25 squares (pink) of marshmallows or angel food in cream (a scant pint), then whip it. Spread between layers. Ice with boiled icing.—M. L. P.

CREAM LAYER CAKE.

One cup sugar, one-half cup butter, three eggs, two cups flour, one-half cup sweet milk, two level teaspoonfuls baking powder.

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Cream filing:—One-half pint cream, one-half cup sugar, flavor to taste with vanilla. Wihp cream stiff, add sugar and flavor.—J. W. W .

DEVIL CAKE.

Custard part:—One cup grated chocolate, one cup brown sugar, one-half cup sweet milk, yolk of one egg and one teaspoonful vanilla; stir all together. Cook slowly and set away to cool.

Cake part:—One cup brown sugar, two cups flour, one-half cup butter, one-half cup sweet milk, two eggs, cream, butter, sugar, egg add milk and flour; beat all together, add custard and lastly one teaspoonful soda dissolved in warm water.

DORCAS CAKE

One cup sugar, one-half cup butter, creamed together, one-half cup milk, two cups flour, whites of three eggs, one teaspoonful baking powder; add whites of eggs to cream and beat well. Bake in two layers.

FROSTING: Beat yolks of the eggs with one cup powdered sugar and spread on. Don't cook.—S. A. H.

COFFEE CAKE.

Two cups of brown sugar, one cup of butter, one cup of molasses, one cup strong coffee, four eggs, one teaspoon each of soda, cinnamon and cloves, one grated nutmeg, one pound of raisins, one pound of currants, and four cups of flour.M. S. S.

WHITE CAKE.

One-half cup of butter, one cup of sugar, one cup of sifted flour, one-half cup of milk, one-half cup of corn starch, whites of four eggs and one teaspoon baking powder.—M. S. S.

MINNEHAHA CAKE.

Any plain layer cake—Filling: One cup sugar, four tablespoonfuls water, boil as for frosting; stir into beaten whites of two eggs. Add one-half cup each of raisins and chopped nuts. Save out a little frosting to spread over the top, then place one-half walnuts here and there.—N. C.

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ANGEL CAKE.

One and one-half cups sugar, one cup flour, one and one-half teaspoonfuls baking powder, whites of eleven eggs. Flavor with vanilla. Do not grease the pan in which this cake is baked.—S. A. H.

LEMON JELLY CAKE.

One cup sugar, one scant half cup of butter, two-thirds cup cold water, one egg, two cups flour, two teaspoonfuls baking powder; mix and bake in layers. Lemon jelly.

The grated rind and juice of one lemon, add one cup of sugar and one egg; beat thoroughly and cook in a double boiler until thick enough to spread; cool and spread on layers of cake.—MRS. G. L.

SOUR CREAM CAKE.

One and one-half cups white sugar, three teaspoonfuls cinnamon, one teaspoonful cloves, one-half cup butter, one egg, two cups sour milk, two cups raisins. Flour to make proper consistency.

JELLY ROLL.

Four well beaten eggs, one cup sugar, four tablespoonfuls water, one cup flour, one teaspoonful vanilla, one teaspoonful baking powder.

CAKE FILLINGS.

BAVARIAN CREAM.

One cup sugar, one can chopped pine-apple (25c size). Boil sugar and pine-apple together 10 minutes. Remove from fire, stir in one-half box gelatine (15c size) which has been previously dissolved in one-half cup water, or as little water as will dissolve the gelatine. When nearly cool beat in the whipped cream, (one pint before whipping.)—M. L. P.

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CARAMEL.

Melt to a golden brown one-half cup granulated sugar in a frying pan. At the same time place one and one-half cups sugar in a sauce pan with eight tablespoons milk and have boiling by time sugar is melted. Add melted sugar to sugar and milk, stir until it forms into ball when dropped in cold water, add tablespoon butter and a teaspoon vanilla. Beat until cool. If too hard, add little hot water or warm until it can be spread.—M. L. P.

CAKE FILLING.

One cup butter, wash salt all out, three-fourths cup powdered sugar (no other). Cream the butter and sugar, stir in yolk of two eggs, well beaten, and add one-half cup of boiling, strong coffee, one tablespoonful at a time, constantly beating until thick. Flavor with vanilla, (use vanilla only.)—B. M.

APPLE FILLING FOR LAYER CAKE.

One apple grated, one egg, juice and grated rind of one lemon, one cup of sugar. Stir all together and cook until mixture is creamy. ELLA HAMLIN.

COCOANUT CAKE

A rich plain cake, baked in layers. Filling:—Grate a fresh cocoanut, sweeten; make icing, mix in the sweetened cocoanut and spread batween the layers.—M. L.

MARBLE CAKE.

WHITE CAKE.—One-half cup butter, one and one-half cups white sugar, one-quarter cup sweet milk, one-half teaspoonful cream of tartar, one-quarter teaspoonful saleratus, two and one-half cups flour, whites of four eggs; flavor with lemon.

DARK CAKE.—Yolk of four eggs, one cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one-half teaspoonful soda, two and one-fourth cups, spice of all kinds; drop into the pan by spoonfuls, one of dark and one of white.—E. G. O.

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ORANGE COOKIES.

One-half cup of butter, one cup of granulated sugar, grated rind of one orange, one egg beaten light, one-fourth cup of orange juice, two cups or more of flour, four level teaspoonfuls of baking powder. Mix in the usual manner, but without separating the white and yolk of the egg. Roll into a sheet, cut into cakes, set into baking pan, dredge with granulated sugar and bake in a moderate oven. Bake one cake, then add more flour if needed.—Mrs. CASH.

COOKIES.

One and one-half cups of milk, five beaten eggs, four and one-half cups brown sugar, two cups butter, nearly a cup of molasses, ginger and cinnamon to taste, three seives full of flour. Mix in three teaspoonfuls of baking powder to each seive of flour.—S. A. H.

OATMEAL WAFERS.

Two cups oatmeal or roll oats, two cups flour, one-half cup sugar, one-half cup lard, one-half cup sour milk, one teaspoon soda, one teaspoon salt; roll thin. Bake quick.—B. M.

OATMEAL COOKIES.

One cup sugar, one cup shortening, one cup sour milk, one teaspoonful soda dissolved in the milk, two eggs, two cups oatmeal, two cups white flour, one cup chopped raisins. Mix, sift, roll out and bake.—Mrs. S.

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GOOD COOKIES.

One and one-half cup of sugar, one-fourth cup melted butter, two eggs, one cup of rich sour cream, one teaspoon of soda; flavor with grated rind of lemon, and nutmeg. Mix as soft as possible.—M. S. S.

DOUGHNUTS.

One egg, three-fourths cup of sugar, one-half nutmeg, two cups sweet milk, three teaspoonfuls of melted lard, two teaspoonfuls of baking powder, flour enough so they will fill out nicely. Do not mix too hard.

The next time you make doughnuts, try this wrinkle: As you take each cake from the kettle after frying it, dip it quickly into a pot of boiling water and immediately take it out again. Then roll it in powdered sugar. You will find the doughnuts remarkably free from grease and much more wholesome than under the old method.

ROCKS.

One-half cup butter, one-half cup sugar, two and one-half cups flour, one cup raisins, one cup nuts, three eggs one teaspoonful cinnamon, one teaspoonful soda dissolved in a little warm water. Drop on buttered tins two inches apart and bake.

ROCKS No. 2.

One and one-half cups of brown sugar, one cup of butter, three cups of flour, three well beaten eggs, one teaspoon of soda dissolved in boiling water, one cup of seeded raisins, chopped; one cup of walnuts, chopped; drop in small spoonfuls on buttered tins and bake in a moderate oven.—M. S. S.

WHITE RIBBON DOUGHNUTS.

Two cups rich sweet milk, one cup sugar, one teaspoon salt. Stir in flour enough for a batter, into which four teaspoons of baking powder have been sifted. To this add six tablespoons hot lard; when cool, one egg beaten in the batter; add flour to roll, nutmeg for flavor. This will make six dozen cakes. Half the recipe can be made except the egg.—D. G. M.

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GINGER SNAPS.

Two cups molasses, one cup lard, one tablespoonful soda, one tablespoonful ginger. Flour to roll stiff.—MRS. C.

DOUGHNUTS.

One cup sugar, butter size of an egg, two eggs, one-half cup milk, two and one-half cups flour, two teaspoonfuls of yeast powder, a little cinnamon, a grain of salt. Fry in very hot fat. Sprinkle with powdered sugar.

MRS. IDA BERGMAN.

PEANUT WAFERS.

One-half cup of butter, one cup of sugar, one-half cup of milk, two cups flour, one-half teaspoon soda (scant). Spread thin on outside of tin with thin knife and sprinkle thick with rolled peanuts. Bake in hot oven.—J. E., Cal.

GINGER SNAPS.

Two tea cups of brown sugar, one tea cup of butter, one tea cup of molasses, one-half tea cup of coffee liquid, one tablespoonful soda. Mix coffee and soda. Two heaping tablespoonfuls cinnamon, one tablespoon ginger. Let this boil together. Sift enough flour to mix well. Pour mixture into flour, stir well until cool. Keep in air-tight dish.—M. E., Cal.

FRUIT COOKIES.

One cup butter, one and one-half cups sugar, one-half cup N. O. molasses, one cup raisins, one cup currants, three eggs, one tablespoonful baking powder, one tablespoonful soda (in the molasses), one tablespoonful allspice, one teaspoonful cinnamon; mix stiff with flour and bake well.—MRS. J., Portland.

PLAIN COOKIES.

Three eggs, two cups brown sugar, one cup butter, one level teaspoonful soda dissolved in two tablespoonfuls hot water, one-half nutmeg, five cups of flour. Measure flour before sifting.—M. P.

SNOW BALLS.

One cup sugar, one cup of flour two tablespoonfuls of sweet milk, one teaspoonful of baking powder, three eggs;

flavor with lemon, put one tablespoonful in each cup and steam twenty minutes. Roll in powdered sugar while hot.—MRS. L.

TINY CREAM CAKES.

One-fourth cup or two ounces of butter, one-half cup of boiling water, one-half cup of sifted flour, one egg and one extra yolk. Set the butter and water over the fire and when boiling add the flour and stir and cook until the mixture separates from the sides of the saucepan. Turn into a bowl, break in the whole egg and beat in thoroughly, then beat in the yolk. With a teaspoon shape the mixture, on a buttered tin, into rounds about an inch and a quarter across. Bake about fifteen minutes, with strongest heat at the bottom. When cold make an opening on one side and fill with English Cream; dip the top of each in melted fondant, or frosting made of syrup and confectioner's sugar, and sprinkle with tiny candies (hundreds and thousands).—MRS. H. E. C.

COCOANUT COOKIES.

One and one-half cups of butter and lard, about equal parts; one and one-half cups sugar, two eggs, one cup milk, two teaspoonfuls baking powder, one cup or more of shredded cocoanut or raisins, flour enough to make as stiff a dough as can be stirred, and small spoonful dropped on greased pans and well baked.—I. E. H.

ENGLISH CREAM FILLING.

One cup of scalded milk, one-fourth cup of sifted flour, one-fourth cup of milk, one egg or two egg yolks beaten well, one-third cup of sugar, one-fourth teaspoonful of salt, one-half teaspoonful of vanilla. Stir the quarter cup of milk into the flour and cook in the scalded milk about fifteen minutes; stir in the egg, sugar and salt, beaten together; let cook to set the egg; cool and add the vanilla. MRS. CASH.

Salads and Sandwiches

FRUIT SALAD.—Four bananas, four sweet oranges sliced; put in dish with some pineapple, cover with sugar and let stand one hour; add one dozen dates (stoned and cut in half). Put in a berry dish and cover with whipped cream.—N. C.

SHRIMP SALAD.—One small can of shrimp, shredded; equal quantity of celery cut fine with a knife; do not chop. Two hard boiled eggs cut fine. Dressing: Two teaspoonfuls sugar, one-half teaspoonful salt, one-fourth teaspoonful pepper one teaspoonful ground mustard, one teaspoonful butter; cream together, add one well beaten egg, one-third cup vinegar. Put on stove, heat until thickness of cream; pour over salad and mix.—M. W.

CABBAGE SALAD.—Two raw eggs well beaten, six tablespoonfuls cream, one-half teaspoonful salt, six teaspoonfuls vinegar and a small piece of butter. Put on the fire and cook, stirring constantly until quite thick. One-half head of cabbage chopped fine sprinkled with salt. Pour over the cabbage when cold.—Mrs. L.

SALAD DRESSING.—Yolks of three eggs, one teaspoon mustard, one teaspoon salt, two tablespoons melted butter, one tablespoon sugar, one cup vinegar, red pepper to taste. Cook until thick. When cold add one-half cup of whipped cream.

M. S. S.

CABBAGE SALAD.—One quart cabbage sliced, dressing, one-half teaspoonful mustard, one-half teaspoonful salt, two tablespoonfuls sugar, four tablespoonfuls whipped cream, four tablespoonfuls vinegar. Pour over cabbage and serve.

Mrs. J. W. J.

MAYONNAISE DRESSING.—Yolks of two eggs beaten thoroughly, one-half teaspoonful salt, beat well, add one-half teaspoonful mustard, one teaspoonful sugar, two dashes red pep-

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per; beat well, then add slowly about three-fourths cup of olive oil; beat again. Then add vinegar or lemon juice to suit the taste.—M. L. P.

WALNUT SALAD.—Cottage cheese; add peper salt and butter. After forming in balls put half a wainut on either side. Garnish with lettuce leaves; add mayonaise dresing with little sugar.—L. M.

POTATO SALAD.—Dice cold boiled potatoes, add chopped onion, a bit of chopped celery and slices of hard boiled egg and pour on the salad dressing whilt it is hot. For the dressing, break one egg into a cup and beat well. Add one teaspoonful of salt, one-fourth teaspoonful pepper, one teaspoon of sugar, a dab of good prepared mustard, and fill the remainder of the cup with vinegar. Stir into a granite sauce pan, add a small piece of butter and bring to a boil. Stir slowly while on the stove.

E. A. H.

TULIP SALAD.—Skin tomatoes, cut in five quarters, leaving centres undisturbed. Put on lettuce leaves and pour over mayonaise dressing.—L. M.

POTATO SALAD.—One quart of potatoes (boiled with skins on, then peeled), one small white onion. Salad dresing:—Yolk of one egg well beaten, add drop by drop melted butter or olive oil, one teaspoonspoonful mustard, one of salt; add one-half cup weak vinegar to the cold potatoes and the onion (chop-

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ped), also a little parsley. Beat the white of an egg, add to the dresing and mix all together.—Mrs. G. L.
slices.—M. L.

LOBSTER SALAD.—Cut the meat of two small lobsters into small pieces. Add a little of the fat and coral. Then season with salt and pepper, and pour over enough mayonnaise dressing to moisten well. Put in the middle of a platter, garnish with lettuce leaves, pour over the remainder of the dressing, and put slices of boiled egg, and olive leaves over the top.
MRS. G.

CHEESE.—Grate cheese, add salt, pepper and a little milk, one tablespoonful flour. Let melt, spread between buttered

CHEESE SANDWICHES.—Grate tenderest celery stalks, mix with equal bulk of Neufchatel cheese, season with chopped olives and lemon juice, an olive and a teaspoonful of lemon juice to every four tablespoonfuls of the mixture. Spread on buttered slices, add a little mayonaise or a little French mustard.

BACON AND EGGS.—Two eggs, hard boiled; two strips bacon, fried; one-half teaspoon made mustard. Chop eggs and bacon, mix with mustard and a little bacon fat. Spread between slices. Good for fishing or hunting trips.—M. S.

RUSSIAN SANDWICHES.—Chop olives fine and moisten with mayonnaise. Gut bread into thin narrow strips, spread one-half with chopped olives and the rest with caviar. Press together in pairs.

EGG SANDWICHES.—Boil three fresh eggs for 15 minutes. When cold, remove the shells and pound the yolks and whites together in a mortar or basin, with one tablespoonful of butter until quite smooth. Then add salt, pepper, a little paprika and grated nutmeg. Spread the mixture on thinly cut bread and butter, press well and trim them. Cut into neat pieces and serve on a napkin, garnished with sprigs of parsley.

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JELLIES.—Use equal parts of sugar and drained fruit juice. Mash and heat berries till the juice runs readily, then into bags of unbleached muslin or two thicknesses of cheese cloth and let dry. Measure juice and sugar. Boil juice 20 minutes. Have sugar in shallow pan, heat through in open oven. Add to boiling juice, boil up once, take off fire and pour into tumblers. Fruit like apples and quinces should be chopped and covered with water, then simmered till tender before turning into jelly bags.

JAMS.—Jams are usually made with small fruits or with chopped large fruits; they are cooked with an equal weight of sugar till rich and thick, then put into tumblers or small jars and seal.

SPICED PEACHES.—Eight pounds peaches (after being wieghed, do not stone them), four pounds sugar, one quart vinegar, one-half ounce each salt, cloves and cinnamon, one-fourth ounce mace. Put peaches in a crock, pour the liquor over them boiling hot. The next day much syrup will have formed, pour off and bring to a boil; pour over fruit boiling hot. Repeat this five mornings, cover closely and put away.—I. M. W.

HIGBY.—One bushel of green tomatoes chopped fine and packed in jars with salt. Let stand 24 hours, then drain well; add 12 green peppers, two large heads of cabbage chopped fine; then scald in vinegar, drain again; add three large spoons of black pepper (ground), four of cinnamon, three of allspice, seven of cloves, one of unground mustard; mix well with tomatoes and put in jars. Take five pounds of brown sugar and vinegar enough to cover; scald the vinegar and sugar and pour over while hot. —E. A. H.

RIPE TOMATO SOY.—One peck tomatoes (peeled and sliced), one onion sliced thin, one cup salt, two and one-half pounds sugar, two quarts vinegar, one tablespoonful each of mustard, ginger, cloves, allspice, one-half tablespoonful cayenne pepper; sprinkle salt through tomatoes; let stand 24 hours; drain liquor, add ingredients, cook slowly two or three hours. When nearly done, add two and one-half pounds brown sugar and one-fourth pound white mustard seed. MRS. J. W. JOHNSTON.

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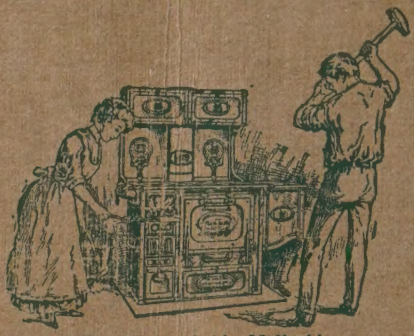

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